

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims

Claims 1-20 (Cancelled).

Claim 21 (Currently Amended): A solid fat product based on whole egg or egg yolk, said solid fat product comprising a fat or oil component and a non-fat component, wherein the non-fat ~~compound~~ component consists essentially of whole egg or egg yolk constituents, wherein

the fat or oil component contains phospholipids originating from the whole egg or egg yolks yolk and long-chain polyunsaturated fatty acids having at least 20 carbon atoms in an amount of ~~more than 5 wt. %~~ 10 to 70 wt. % of the total fatty acid content,

at least part of the fat or oil component originates from a fat or oil component selected from the group consisting of an animal fat, fish oil, marine animal oil, fermentation oil, single-cell oil and mixtures thereof, and

the solid fat product has a fat or oil content of more than 30 wt. % based on the fat product dry matter.

Claim 22 (Cancelled).

Claim 23 (Previously Presented): The solid fat product according to claim 21, wherein the solid fat product is in powder form.

Claim 24 (Previously Presented): The solid fat product according to claim 21, wherein the long-chain polyunsaturated fatty acids are selected from the group consisting of arachidonic acid, eicosapentaenoic acid, docosahexaenoic acid, docosapentaenoic acid and mixtures thereof.

Claim 25 (Cancelled).

Claim 26 (Previously Presented): The solid fat product according to claim 21, wherein the solid fat product has a carbohydrate content of at most 15 wt.%, based on the fat product dry matter.

Claim 27 (Previously Presented): The solid fat product according to claim 21, wherein the solid fat product has a carbohydrate content of at most 5 wt.%, based on the fat product dry matter.

Claims 28-29 (Cancelled).

Claim 30 (Currently Amended): A method for the preparation of a solid fat product based on whole egg or egg yolk, said solid fat product comprising a fat or oil component and a non-fat component, wherein the non-fat component consists essentially of whole egg or egg yolk constituents, wherein the fat or oil component contains phospholipids originating from the whole egg or egg yolks yolk and long-chain polyunsaturated fatty acids having at least 20 carbon atoms in an amount of ~~more than 5 wt.%~~ 10 to 70 wt.% of the total fatty acid content, wherein at least part of the fat or oil component originates from a fat or oil component selected from the group consisting of an animal fat, fish oil, marine animal oil, fermentation oil, single-cell oil and mixtures thereof, and wherein the solid fat product has a fat or oil content of more than 30 wt.%, based on the fat product dry matter,

wherein the method comprises:

separating only the egg oil component of the egg from the whole egg or egg yolk;

and

replacing only the separated egg oil component of the egg with a fat or oil component containing triglycerides and/or phospholipids of long-chain polyunsaturated fatty acids having at least 20 carbon atoms, the atoms to result in a proportion of long-chain

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polyunsaturated fatty acids having at least 20 carbon atoms ~~being more than 5 wt.%~~ of 10 to 70 wt.% of the total fatty acid content.